

## Throw another Shrimp on the Barbie, Mate!

### Marinated Grilled Shrimp

#### Ingredients

- For the Marinade:
- 1/3 cup olive oil
- ¼ cup freshly squeezed lime juice
- 2 teaspoons minced garlic
- 2 tablespoons chopped fresh parsley
- 2 tablespoons Worcestershire sauce
- 1 tablespoon honey
- ¼ teaspoon salt
- Pinch of pepper
- For Serving:
- 2 lbs. raw peeled, and deveined shrimp
- Optional garnish: fresh lime wedges and additional chopped parsley

#### Instructions

1. In a jar with a lid, combine all of the marinade ingredients. Shake until completely combined.
2. Place shrimp in a large zip-top bag. Pour the marinade in the bag with the shrimp. Seal the top of the bag and place shrimp in the refrigerator to marinate for at least 20 minutes (but not more than 2 or 3 hours).
3. Remove shrimp from the bag and discard the marinade. Thread shrimp onto skewers and grill over high heat for 4-6 minutes, or until done. If you prefer, you can also broil the shrimp on a sheet pan in the oven for about 7-8 minutes.
4. Garnish with fresh lime wedges and additional chopped parsley.

